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A.D. 1884, 7th MARCH. N° 4521.

Improvements in the Manufacture of Bread.

PROVISIONAL SPECIFICATION.

I MARY CROYDON of The Square Walsall in the County of Stafford, Bookseller and Newsagent, do hereby declare the nature of my Invention for "IMPROVEMENTS IN THE MANUFACTURE OF BREAD" to be as follows—that is to say—

My Invention has for its object improvements in the manufacture of bread by which I obtain a light and nutritious and most wholesome bread without extra expense in the manufacture thereof.

In manufacturing my new bread I take the following ingredients—

One peck of flour
One pound of groats
Water sufficient to steep the groats and allow them to be worked up lightly.
Then salt according to taste.

The whole being worked together with barm, German yeast or other suitable matter for making the bread light. The dough so made is worked into loaves in the usual way of any desired shape and afterwards baked.

Bread thus made is most digestable and will agree with almost any person.

Dated this 6th day of March 1884.

GEORGE BARKER,
8, Quality Court, London,
Agent for the Applicant.

[*Price* 2*d.*]

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COMPLETE SPECIFICATION.

I MARY CROYDON of The Square Walsall in the County of Stafford, Widow, Bookseller and Newsagent, do hereby declare the nature of my Invention for "IMPROVEMENTS IN THE MANUFACTURE OF BREAD" to be particularly described and ascertained in and by the following statement, to be as follows, that is to say :—

My Invention has for its object the mode of manufacturing bread, by which I obtain a light and nutritious and most wholesome bread without extra expense in the manufacture thereof.

In manufacturing my new bread I take of the following ingredients, say,

One peck of flour, with about
One pound of groats
Water sufficient to steep or soak the said groats and to allow them to be worked up lightly.
Salt according to taste.

The whole to be well worked together with barm, German yeast, or other suitable matter for making bread light.

The dough so made is worked in the usual manner into loaves of any desired shape and size and afterwards baked.

Bread so made is most digestable and nutritious and will agree with almost any person.

Having now described and ascertained the nature of my Invention and in what manner the same is to be performed, I declare that what I claim is

The improvements in the manufacture of bread consisting in the combination of a proportion of groats with flour substantially as herein set forth.

Dated this 4th day of July 1884.

GEORGE BARKER,
Agent for the Applicant,
77, Colmore Row, Birmingham, and
8, Quality Court, Chancery Lane, W.C.

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